

# atp 2135

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## SUMMARY KEYWORDS

professor, questions, heather, city, dan, mara, world, tomatoes, ashes, dave, soup, laughs, good, erin, sounds, nice, q tip, sandwich, diane, pretty

## SPEAKERS

Erin McDonald, Mara Livezey, Announcer, Dan Maggio, James Tubbs, Dave Chow, Heather Hill, Matt Mio

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- A** Announcer 00:02  
The University of Detroit Mercy presents another brand new episode of Ask The Professor. Today's program was recorded using Zoom video conferencing technology.
- M** Matt Mio 00:20  
The University tower chimes ringing another session of Ask The Professor, the show on which you match wits with University of Detroit Mercy professors in an unrehearsed session of questions and answers. I'm your host, Matt Mio, and let me introduce to you our panel for today. All the way in my upper left, he wasn't exactly there a few minutes ago, it's Professor Jim Tubbs.
- J** James Tubbs 00:40  
Hello.
- M** Matt Mio 00:40  
What's going on, Jim?



James Tubbs 00:42

Well, not a lot. I'm sitting here talking to you. But otherwise, there's not a lot of activity going on in my house at the moment.



Matt Mio 00:50

Yeah, the weather isn't cooperating right now. And I shouldn't say this out loud, but Farmers Almanac is calling for a relatively wet spring. So it might be a while before we're done precipitating, unfortunately. Yeah, I didn't say it at all. However, there are people on this Zoom who love to have wet springs, because they love when all the flowers come out like Professor Heather Hill.



Heather Hill 01:15

Hello. How are you?



Matt Mio 01:17

Do you have plantings in mind, have already happened or what?



Heather Hill 01:22

I have a huge stack of gardening catalogs that I'm going through. But, um, I always need to wait and see what comes up first before I start really thinking about it; so I have to show restraint.



James Tubbs 01:38

Botanical restraint.



Heather Hill 01:39

botanical restraint. That's correct. Yeah, I seem to get some new gardening catalogue every day. So -



Matt Mio 01:46

There's nothing wrong with that. It's fun.

H Heather Hill 01:48  
Well, you know, I feel like I should order something for each one.

M Matt Mio 01:52  
Well, of course.

D Dave Chow 01:54  
All the whistle pigs are getting their life preservers ready for you, that's all. So -

H Heather Hill 01:56  
Yeah, they are. So -

M Matt Mio 01:59  
Heather, if you don't order stuff from every one of those catalogs, those companies are gonna go out of business.

H Heather Hill 02:04  
Yeah, I know. I know, but I've discovered some new ones that I am going to try to give my business to a little bit more, so -

M Matt Mio 02:12  
Cool. Cool. Continuing through our procession to spring is Professor Mara Livezey.

M Mara Livezey 02:18  
Hello. Hello.

M Mara Livezey 02:20  
Hello, hello. This spring/summer I do hope to build a raised bed; So Heather, if you know anything; because I call my thumbs like black thumbs because I kill plants, please do let me know.

- M** Matt Mio 02:34  
What is it going to be Mara: flowers or vegetables.
- M** Mara Livezey 02:38  
It will be vegetable based. I want to grow some of my own produce this summer.
- M** Matt Mio 02:43  
That's cool. We'll call it a pandemic Victory Garden. Sounds pretty good. Someone who has already declared victory over COVID-19, it's Professor Dan Maggio.
- D** Dan Maggio 02:56  
I have? Well, I'm hoping to get my vaccine, sooner than later. But not declaring victory yet. Heather, it is your consumer responsibility to purchase, purchase, purchase.
- D** Dave Chow 03:11  
Capitalism keep it going.
- D** Dan Maggio 03:13  
Capitalism.
- H** Heather Hill 03:14  
Well, In addition to being in sabbatical bubble, I'm also on sabbatical salary. So
- D** Dave Chow 03:20  
Oh,
- M** Matt Mio 03:22  
Okay. Only one thing from every other catalog.
- H** Heather Hill 03:25

Yeah. There you go.

**M** Matt Mio 03:27  
How's it going, Dan?

**D** Dan Maggio 03:29  
It's going great. Looking forward to the weekend. Not much is happening. Same thing as every other weekend.

**M** Matt Mio 03:35  
That's right.

**D** Dan Maggio 03:36  
So watching The Crown. So I think we're gonna try to tackle season two. It's very, very well done.

**M** Matt Mio 03:43  
Okay.

**D** Dan Maggio 03:46  
All of you are shaking your heads, so I'm assuming you've seen it. So I'm assuming that this is - this is pretty true to their lives, because it does not paint a pretty picture of their of their lives. of Philip's and Elizabeth's marriage, so far. Which is kind of sad - which I think is sad.

**H** Heather Hill 04:06  
Philip, The Philanderer?

**J** James Tubbs 04:08  
It plays fast and loose with historical fact. But it's well done. It's well put together.



Dan Maggio 04:13

It is. It is.



James Tubbs 04:15

This is a group that's not going to tell you what they actually said.



Dan Maggio 04:18

No.



Dan Maggio 04:18

It requires some creative intervention there.



Dan Maggio 04:22

I mean, if you learn anything from that to protect the crown, they wouldn't say anything.



James Tubbs 04:25

Right.



Dan Maggio 04:26

Because - because they're devoted, as she makes it very clear. That the crown comes first.



James Tubbs 04:31

And it infers that heads we'll roll for telling too much.



Matt Mio 04:34

Right. Oh - There's the kitty. Oh, staring right at the camera too.



Dave Chow 04:39

Ooh, photogenic, unlike me.

- M** Matt Mio 04:42  
And that me of course is Professor Dave Chow.
- D** Dave Chow 04:45  
Pleasure to be here as always.
- M** Matt Mio 04:46  
Excellent. Good to have you here, Dave. How's everything on the other side of the mud pit?
- D** Dave Chow 04:51  
So far so good. Believe it or not our mud pit is still - we're still getting lettuce in our garden.
- M** Matt Mio 04:57  
Wow. Okay.
- D** Dave Chow 04:58  
So like during the last couple snow falls, I've actually had to go out there and dust off my wife's cold frames, so they can actually get sun.
- M** Matt Mio 05:05  
So for the record, I was referring to that horrific construction project in our neighborhood, but it's good to hear your garden's going well, too.
- D** Dave Chow 05:12  
And actually, next spring, I just got the notice from my construction person, we have construction happening here in April.
- M** Matt Mio 05:20  
So really, really, what's that?



Dave Chow 05:22

A two car garage?



Matt Mio 05:24

Oh, okay. So the time has come, huh?



Dave Chow 05:26

Uh huh. It's like, I think the universe found out I was just making way too much money and I have to distribute some of it. So we decided to go get a brand new driveway and a brand new two car garage.



Matt Mio 05:39

Well, it's just like the advice you were giving Heather: Buy - Buy - Buy.



Dave Chow 05:42

Yep. But actually, Mara, Heather, if anybody else is interested, we've also got seeds and stuff here too. So if you want - if you want to think about it, we got plenty. My wife, trust me, we've got Yeah, I think I think we're like the Norway Seed Bank South right about now. So we've got a little of everything.



Matt Mio 06:03

Save the world, save the world. Last, but most certainly not least, on our panel today, sister Erin McDonald is here from University Ministry. Thanks for coming, Erin.



Erin McDonald 06:13

Thanks for having me.



Matt Mio 06:15

Absolutely.



Erin McDonald 06:16



And - I'm not doing any planting. I live in an apartment building in the city. And it's not conducive for growing things. The - I think what I'm spending the most time thinking about these days is, as some of you know, Ash Wednesday is on Wednesday. And the diocese has told us that when we administer ashes, we can either sprinkle it on people's heads, or we can use a Q tip. So I'm going to be doing some experimenting. Some of you science folks might appreciate a good experiment with what's the best way to administer ashes. And so - would you prefer a sprinkle? Or would you prefer a Q tip cross? And will the ash to stick to a dry Q-tip?W

- D** Dave Chow 06:56  
Wait a minute - Could you - couldn't you use like an air compressor and a bamboo rod or something like that?
- E** Erin McDonald 07:02  
Those are not within the diocesan guidelines.
- D** Dave Chow 07:05  
Darn. Okay.
- M** Mara Livezey 07:07  
Just throw it into the air. Part of a fan.
- D** Dave Chow 07:10  
Wait, is this like a color run?
- D** Dan Maggio 07:12  
what about a rubber stamp?
- E** Erin McDonald 07:15  
Not in the guidelines



Dave Chow 07:17

Jim, what was your suggestion?



James Tubbs 07:18

A thin sponge. You can make a cross easily with that.



Matt Mio 07:23

I was just gonna say, because no one else had said it yet, that as long as you're not taking the Q tip up into my brain, that's cool with me.



Erin McDonald 07:32

Yeah, Yeah. And then as another little fun fact for folks to think about is that all of the Q tips then need to be burned afterwards because they have holy ashes on them. So now trying to figure out the used q tips, you need to have a receptacle like a brown paper bag to put them in so they can easily be burned afterwards. So that's gonna be my fun friday night at home is. "Let's try this sisters, and see what works".



Erin McDonald 07:59

May I ask - what are holy ashes?



Erin McDonald 08:02

So they are well, I think typically that our palms from last year's Palm Sunday, usually they they burn them and that creates the ashes.



Matt Mio 08:13

So it's not like old New York Times crossword puzzles or anything like that.



Erin McDonald 08:17

No. Well, I mean, who would know? Right?



Dave Chow 08:20

You would know. You would know.



Erin McDonald 08:24

I can neither confirm nor deny whether any New York Times crossword puzzles went into this burning of ashes.



Matt Mio 08:32

You all are cut ups. I'll tell you what, folks, this is a program where you can send us questions regarding anything. If you stump the panel, you win a prize. It's been a while since we've had our ash questions, I can tell you that. You can send the questions in a number of ways. Email us at ATP at UD Mercy dotedu find us on Facebook and Instagram, or listen on your favorite smart speaker by asking it to play Ask The Professor at University of Detroit Mercy. I have quite a treat for us here today professors. "Hello, everyone. I hope everyone is well and safe. I received this attached information online from a friend. Here are the first 10. The answers includes some stats that you may want to take a stab at and well. I suggest 89% as the passing grade. If you happen to already have seen this info. Let's see how good your memory is." This is from our good friend and former panelist Diane Manica out in Arizona.



James Tubbs 09:26

Aha!



Matt Mio 09:26

Thanks for sending us these questions. Diane. This list is called "The least and the most" The least and the most. Where, in general, is the world's coldest place, which in August 2010 registered a temperature - the regular non windchill as negative 135.8 Fahrenheit. That is cold.



Dave Chow 09:55

South pole. Thereabouts?



Dan Maggio 09:57

Antarctica.

E Erin McDonald 09:58  
Greenland.

M Matt Mio 09:59  
It's Antarctica. It was on the East Antarctic Plateau. Yes, that is pretty brutal right there. I don't even know how that's possible. Negative 10 feels pretty biting around here. So Wow. Wow.

D Dave Chow 10:12  
It's a dry cold. That's all.

M Matt Mio 10:16  
I really hope so, because I don't think I could -you know - stand getting wet and making it colder. What is the world's most populous city, at a whopping 24.15 million inhabitants?

D Dave Chow 10:30  
It's not Clawson.

D Dan Maggio 10:32  
Beijing?

M Mara Livezey 10:34  
Yeah.

M Matt Mio 10:35  
No, it's not Beijing,

D Dave Chow 10:36  
Rio, Rio de Janeiro.

M Matt Mio 10:39  
And I would have guessed Mexico City,

D Dan Maggio 10:41  
Oh, Sao Paulo?

M Matt Mio 10:41  
but I'm sorry, Heather.

M Matt Mio 10:44  
Is it in India?

M Matt Mio 10:46  
It's in China, but it's not Beijing.

D Dave Chow 10:48  
Shanghai,

M Mara Livezey 10:50  
Shanghai.

M Matt Mio 10:50  
Shanghai. 24.15 million inhabitants.

D Dave Chow 10:56  
Cozy.

M Matt Mio 10:56  
That is a very big city.



Dave Chow 10:58

Real cozy.



Matt Mio 10:59

How about the least populated city at a population of 842?



Dave Chow 11:06

Pleasant Ridge.



Mara Livezey 11:07

Middle of nowhere.



Dave Chow 11:09

Wait.



Mara Livezey 11:09

someplace



Dan Maggio 11:10

There are a lot of cities that are leat less populated than that.



Dave Chow 11:13

Yeah, I was gonna say yeah,



Dan Maggio 11:15

so there must be some definition.



Matt Mio 11:18

It's a play on words. Dan, the least populated city. Okay.

H Heather Hill 11:23  
I mean there are some places in the desert that have a population of 12. So.

M Matt Mio 11:30  
Right.

D Dan Maggio 11:30  
It's a play on words?

D Dave Chow 11:32  
What - Like what Sin City or something like that. Or -

M Matt Mio 11:34  
How about if I say what do you think is the least populated COUNTRY in the world?

D Dave Chow 11:39  
Vatican City?

M Matt Mio 11:40  
The Vatican City? Yeah.

D Dave Chow 11:41  
The birth rate is zero. Okay.

M Matt Mio 11:44  
The birth rate is zero (Laughs)

M Matt Mio 11:45  
We hope? Yeah. What's the maternity ward like at the Vatican?

M Matt Mio 11:50  
People have got to be born. Where do you think people are coming from? What is, based on gross domestic product of the city, the world's wealthiest city with a GDP of \$1.52 billion, beating New York by a mere 310 billion in GDP.

D Dan Maggio 12:15  
Tokyo?

M Matt Mio 12:17  
Tokyo, Japan.

D Dave Chow 12:18  
Okay. All right.

M Mara Livezey 12:19  
Nice.

M Matt Mio 12:20  
That's incredible. That is incredible. What is the poorest city located in the poorest country?


E Erin McDonald 12:30  
Puerto Prince, Haiti.


M Matt Mio 12:31  
Mmm mmm. That's a good guess, though, Erin.. Absolutely. Many of this city's residents live on \$1 a day. And the poorest country in the world, just to give you an idea, Remember: Tokyo was 1520 billion. New York was 310 billion, this entire country has a GDP of 55 billion. The entire country.


E Erin McDonald 12:54



Bujumbura Burundi.

 Dave Chow 12:57  
(Laughs)


 Heather Hill 12:57  
In Kenya


 Dan Maggio 12:58  
You should get credit for knowing that


 Matt Mio 12:59  
No. It's not Kenya.

 Erin McDonald 13:01  
I've been there.

 Dan Maggio 13:02  
Ah!

 Matt Mio 13:03  
No, you know, it says here that it's a city in the Congo, named Ken Satia in the Democratic Republic of the Congo. Most of the residents live on basically \$1 a day.

 Dave Chow 13:14  
Wow.

 Dan Maggio 13:16  
But \$1 to us might mean something very different to them, but I'm assuming \$1 does not.

D Dave Chow 13:21  
A dollar equivalent,

M Matt Mio 13:22  
Right

D Dave Chow 13:23  
Would be an assumption. So -

M Matt Mio 13:24  
Right.

E Erin McDonald 13:24  
Yeah.

M Matt Mio 13:26  
What are these dollar base superlatives we speak of? Um, What is the highest point in the world towering 29,029 feet into the air?

H Heather Hill 13:37  
Mount Everest?

M Matt Mio 13:38  
It's Mount Everest. Yeah. You're right, Heather. Well, where is the lowest point in the world?

M Mara Livezey 13:44  
Death Valley?

H Heather Hill 13:45  
Hell,

M Matt Mio 13:47  
Partial credit. No, this is the lowest known natural point. Let's put it this way - This would be - they said, Mount Everest is essentially the closest you can get while still standing on earth to outer space. Okay.

D Dave Chow 14:01  
Okay.

M Matt Mio 14:01  
This is the place where if you were there, which isn't nice -

D Dave Chow 14:06  
What - like The Marianas Trench or something?

M Mara Livezey 14:08  
Yeah,

M Matt Mio 14:08  
Yeah, The Marianas Trench.

M Mara Livezey 14:09  
Oh, you're talking underwater.

M Matt Mio 14:10  
The Marianas Trench. water. Yes. By the way, only three humans have ever been that close to the center of the earth, and Diane observes "One of them was James Cameron". Ah!

D Dan Maggio 14:26  
Not for real.

- D** Dave Chow 14:28  
Yeah, he's into that sort of deep sea stuff.
- D** Dan Maggio 14:30  
Oh, I thought he was playing on like a movie.
- D** Dave Chow 14:33  
No, no, no. I mean, didn't he? I think he did the research on the Titanic by going down there.
- M** Matt Mio 14:39  
Yeah. Absolutely.
- M** Mara Livezey 14:40  
Oh!
- M** Matt Mio 14:42  
So just to be clear, Dan, that's the truth. James Cameron is one of the only three people in the world who've been down there. What is the most photographed building in the United States of America?
- M** Mara Livezey 14:52  
Empire State?
- M** Matt Mio 14:53  
Nope. But it is in New York.
- H** Heather Hill 14:57  
The Trump Tower (Laughs)

D Dave Chow 15:01  
Ooh,

M Matt Mio 15:01  
It's not the Trump Tower, but that's a great guess.

E Erin McDonald 15:06  
United Nations?

M Matt Mio 15:07  
The library?

D Dan Maggio 15:08  
The Guggenheim?

M Matt Mio 15:09  
It's the Guggenheim. And I love this, by the way.

H Heather Hill 15:12  
Yay, Dan,

E Erin McDonald 15:13  
Dan's winning all the questions.

M Matt Mio 15:15  
Yes, he is winning.

D Dan Maggio 15:16  
I'm looking over Matt's shoulder. I'm up right above him.

**E** Erin McDonald 15:19  
You're upside down? You're upside down above him?

**M** Matt Mio 15:23  
How do you think the real time data, because this is kind of cool, The real time data is taken to know that the Guggenheim is the most photographed building in the United States?

**E** Erin McDonald 15:34  
Serveillance cameras?

**D** Dan Maggio 15:35  
On social media.

**M** Matt Mio 15:37  
Social media is close. Not surveillance. It's actually cell phone usage. Remember how they found out how COVID came back to Detroit by following the phones of everybody who went to spring break? It's the same thing. Cameras are activated more often at that spot than anywhere else in the United States. So -

**E** Erin McDonald 15:54  
Oh, my gosh!

**M** Matt Mio 15:55  
Yep. And they know that about us. I'm really afraid of getting a microchip injected in me, but I'm going to carry this around and allow the government to do whatever else they want (Laughs)

**D** Dave Chow 16:04  
Oh, yeah.

M Mara Livezey 16:04  
Yeah.

M Matt Mio 16:06  
Where is the wettest place on earth? It's not the Amazon. In this city. In this country. It rains an average of 467 inches of rain a year.

 16:18  
Dublin, Ireland.

M Matt Mio 16:19  
It's a good guess. But it's - No.

M Matt Mio 16:21  
Hold it. Heather, what about you? Is it Seattle?

H Heather Hill 16:24  
I wouldn't say Seattle?

D Dave Chow 16:27  
No,

D Dan Maggio 16:27  
Is it some place in South Asia.

M Matt Mio 16:29  
It's in South Asia. It's in India. That's right. Yes. Oh,

D Dan Maggio 16:33  
Oh, I see. I said Indonesia. But I'll take credit for India.



Dave Chow 16:35

Sure. It's (Laughs)



Erin McDonald 16:37

You got the first letter right.



Matt Mio 16:40

You got the first syllable right. It's Mawsynram, India. Yes. Where they had a world record. That's the average 467 inches of rain for the year. The record was met and beat in 1985, when they got 1000 inches of rain, during 1985.



Dan Maggio 16:59

10,000 inches of snow. Can you imagine?



Matt Mio 17:01

Wait a minute. Can you imagine - Now how many of those places over there have basements now?



Heather Hill 17:07

Don't they have mold problems. And



Dan Maggio 17:09

Wait, did you say 1000 feet or 1000 inches?



Matt Mio 17:12

She said 1000 inches of rain.



Dan Maggio 17:14

Oh, that's 10 times as much snow. Yeah.



- M** Matt Mio 17:16  
No, that's right. That's right. Last but most certainly not least here. What is the driest place on earth? "It's not the Sahara." Diane says.
- D** Dave Chow 17:27  
Antarctica.
- M** Matt Mio 17:28  
You know, I've heard that before, but this is a desert.
- D** Dan Maggio 17:31  
The last cake I made. (Laughs)
- D** Dan Maggio 17:31  
The driest place on earth. It says "this desert has an average only four inches of rain every century."
- M** Mara Livezey 17:45  
Oh, Siberia?
- M** Matt Mio 17:46  
Mmm-mmm
- D** Dave Chow 17:47  
Like what? The Dead Sea? Somewhere over there.
- M** Matt Mio 17:51  
It's in South America, the Atacama Desert has only four inches of rain every 100 years.
- M** Mara Livezey 17:57

Where is the Atacama?

M Matt Mio 17:58  
Uh, Let's see -

D Dave Chow 18:00  
Is it Argentina?

M Matt Mio 18:03  
I wanna say it's Argentina. Yes. Thanks for sending those questions. Diane, that was awesome.

A Announcer 18:08  
You're listening to a special edition of Ask The Professor, in which each of the seven professors participating in this recording session were connecting to each other from different locations thanks to Zoom video conferencing technology. We're grateful to those listeners who submitted questions for today's show, and we welcome your questions at ATP at Ud Mercy.edu. Now let's return to our host Matt Mio with more questions for the panel.

M Matt Mio 18:36  
We've got a few more questions. These are pretty awesome. I think that you all are going to like this, "Dear Profs: I hope your new year is off to a good start. We're still isolating but looking optimistically toward a better 2021". Date on the questions - January 3. "All this alone time continues to have Dennis and I cooking and eating too much. And it seems like we talk about food all the time, just like you. The morning's conversation led to this list of questions. Quick Questions about Classic Soups Salads and Sandwiches. I'll give you the ingredients. You tell me what it is. This should be really easy, so I'm setting a 75% passing."

D Dave Chow 19:15  
Oh!

- D** Dave Chow 19:16  
This is our friend Marilyn Bachorik from the very very chilly Upper Peninsula in the great state of Michigan. Yes. Okay, so we're going to start - I can give you a subcategory. We have two soups. The first one is made of tomatoes, onions, garlic, carrots, cannellini beans, garbanzo beans, celery, potatoes, spinach -
- E** Erin McDonald 19:36  
Minestrone.
- M** Matt Mio 19:37  
and small pasta Yes, that's Minestrone. Yes, absolutely. Now -
- D** Dan Maggio 19:42  
although I don't think - Have you ever had Minestrone with garbanzo beans
- M** Matt Mio 19:47  
Yeah, absolutely.
- D** Dave Chow 19:48  
Okay, well. It has barley, isn't it?
- M** Matt Mio 19:52  
I mean, you can do both but I know that -
- D** Dan Maggio 19:54  
Yeah, you can pretty much put anything in there.
- M** Matt Mio 19:56  
Yeah, I saw your and Erin's eyes light up when I said cannellini - but Try this contrast. So this is another soup. Chicken, carrots, celery, onions, potatoes, tomatoes, zucchini, squash, spinach, coconut milk, apples, lentils and rice.

D Dan Maggio 20:12  
Whoa,

M Mara Livezey 20:13  
What the heck?

D Dave Chow 20:14  
It sounds like an Indian dish.

M Matt Mio 20:16  
It does, doesn't it?

D Dan Maggio 20:18  
I don't have a -











E Erin McDonald 20:19  
Did you make that up? Is it a trick question?

M Matt Mio 20:21  
No, it's real. It was in a very interesting soup-related Seinfeld episode.

D Dan Maggio 20:27  
Ah, With the Soup Nazi. "No soup for you"

H Heather Hill 20:33  
Jumbalaya

M Matt Mio 20:35  
It's not Jumbalya.

-  Matt Mio 20:35  
No. It's not Jubalaya.
-  Matt Mio 20:38  
I'm surprised it's such a funny name.
-  Dan Maggio 20:41  
I don't know. I don't know.
-  Matt Mio 20:43  
Starts with the letter M - last hint.
-  James Tubbs 20:46  
Mulgatawny.
-  Matt Mio 20:47  
It's Mulgatawny. Yeah.
-  Mara Livezey 20:50  
Never heard of it.
-  Mara Livezey 20:51  
Never heard of it.
-  Matt Mio 20:52  
Oh, yeah.
-  Dave Chow 20:52  
It sounds good now, I mean -

- D** Dan Maggio 20:54  
I'm not sure that coconut milk with apples and chicken - I guess.
- M** Matt Mio 20:59  
How about we move over to salads? Ham, turkey, Swiss, shredded iceberg. green olives and proprietary dressing.
- D** Dave Chow 21:10  
Maurice.
- D** Dave Chow 21:12  
I love "proprietary dressing". (Laughs)
- D** Dan Maggio 21:16  
I tell you - we've made that many times here.
- E** Erin McDonald 21:17  
Did you make that up, or did she put that?
- M** Matt Mio 21:18  
No, no, it's there. It's there. I promise.
- D** Dan Maggio 21:21  
Good stuff.
- M** Matt Mio 21:22  
How about apples, walnuts, celery, mayonaise, Usually on a bed of bib or romaine.
- H** Heather Hill 21:29  
Waldorf?

M Matt Mio 21:30  
The Waldorf. Yep. How about I mean, this is Come on. Tomatoes, fresh mozzarella. Basil.  
Olive oil.

M Mara Livezey 21:38  
Caprese.

M Matt Mio 21:39  
Hey, oh. Okay, don't mess it up with the one we've already done. Chicken. Hard Boiled  
egg. Tomatoes. Avacodo.

M Mara Livezey 21:50  
Cobb.

M Matt Mio 21:51  
Blue Cheese. Bacon and greens. Yep. That's a cobb.

D Dan Maggio 21:54  
That's a that's a good salad.

M Mara Livezey 21:56  
Yeah.

M Mara Livezey 21:56  
Oh, blue cheese is good. Not too much.

M Mara Livezey 21:58  
If you can switch it for feta.

E Erin McDonald 21:59

Yeah, I'm with you Mara.

**M** Matt Mio 22:02  
Blue cheese on a burger.

**E** Erin McDonald 22:04  
No.

**M** Matt Mio 22:06  
All right. All right. All right.

**M** Matt Mio 22:08  
Marilyn says "if you want to make a cobb", okay. "You basically just have mixed greens, but if you use pretty much all the same ingredients, but specifically iceberg cut a certain way. You'd rather call it -

**H** Heather Hill 22:22  
chop, chop.

**M** Matt Mio 22:24  
Not chopped, but that's really close.

**D** Dan Maggio 22:25  
Wedge.

**M** Matt Mio 22:26  
A wedge is what it's called. The wedge salad. Yes. Because you -

**M** Mara Livezey 22:30  
The real answer is if you prefer iceberg, you are wrong.



M Matt Mio 22:35  
(Laughter) Whatever it takes.

D Dave Chow 22:40  
Mara. I never knew you're such a salad snob. Oh,

M Matt Mio 22:44  
One more salad.

E Erin McDonald 22:45  
She's ruthless about her lettuce.

M Matt Mio 22:47  
One more salad: potatoes, green beans, tomatoes, hard boiled egg, olives. bed of romaine with a little added tuna.

H Heather Hill 22:56  
Nicoise.

M Matt Mio 22:57  
Nicoise!

D Dave Chow 23:00  
Man!

M Matt Mio 23:01  
Very nice. These are great questions. I like these.

D Dan Maggio 23:03  
Yeah.

M Matt Mio 23:03  
Okay, how about four sandwiches here? We'll finish it off. Turkey Swiss coleslaw. rye bread. Russian dressing.

D Dan Maggio 23:12  
That's a Reuben.

M Matt Mio 23:14  
Yeah, Turkey Reuben.

M Matt Mio 23:16  
Yeah, I mean, it sounds like that. She has it listed here as a Rachel, but I think that those are sort of

D Dan Maggio 23:21  
I think I've seen Yeah, I think I've seen that. Yes.

D Dave Chow 23:23  
Okay.

M Matt Mio 23:24  
Because maybe you don't want a Reuben.

D Dan Maggio 23:26  
Well she's got coleslaw, not sauerkraut. So -

M Mara Livezey 23:29  
Yeah.

E Erin McDonald 23:30

Is that named after one of the Friends characters.

- M** Matt Mio 23:33  
You don't want the Ross that's made with Monkey. Absolutely no problem getting this one. I'll go backwards here. Usually white bread toasted, Mayonaise, lettuce, tomato, bacon, ham Turkey,
- D** Dave Chow 23:49  
a BLT
- D** Dan Maggio 23:51  
No a Club?
- M** Matt Mio 23:52  
A Club.
- D** Dave Chow 23:54  
Sorry. Oops.
- M** Matt Mio 23:56  
You know what, I'm getting a vibe on here. Because of course, I say this every year, the Mio family goes to our favorite ice cream shop the first day that it opens, which is February 1 every single year - that I was talking to the kids about how I just walk up and go "Tin Roof" and they know exactly what I want and they give it to me. Someone should send us the thing of questions about different kinds of Sundaes. That would be cool. All right, two more sandwiches though. Ham. Bechamel, on a baget grilled with Gruyere.
- E** Erin McDonald 24:28  
Croque Monsieur.
- M** Matt Mio 24:29

Oh, yes.

**M** Matt Mio 24:31  
I was gonna say - Sounds like a number five.

**M** Matt Mio 24:36  
That's a great sandwich. I mean, Bechamel cheese and what do you want it here? It's been a while since I've had one of these, but when you can get one and it's made well. Ham and gruyere mixed with mustard. very sturdy white sandwich bread because the whole sandwich gets an egg batter and then it's grilled

**H** Heather Hill 24:56  
Monte Cristo.

**D** Dan Maggio 24:57  
Yeah. Right.

**M** Matt Mio 24:57  
Monte Cristo.

**D** Dan Maggio 24:58  
And you can serve it with raspberry jelly.

**M** Matt Mio 25:02  
You can do that.

**H** Heather Hill 25:03  
And powdered sugar, right?

**D** Dan Maggio 25:04

And powdered sugar. Yes.

- M** Matt Mio 25:06  
Right. Wow, those - that was a that was a quick tour and my stomach is going crazy. Oh my gosh.
- D** Dave Chow 25:14  
I'm hungry now again.
- D** Dave Chow 25:15  
Too much a mention of Gruyere for my liking. What if we did everybody's favorite sandwich to finish off today?
- D** Dan Maggio 25:23  
Oh,
- D** Dave Chow 25:26  
Ooh,
- H** Heather Hill 25:27  
I know. I know.
- M** Matt Mio 25:29  
Go ahead Heather.
- H** Heather Hill 25:29  
Tuna melt with grilled red onions.
- M** Matt Mio 25:32  
Nice.

D Dave Chow 25:33  
Oh, that sounds good.

H Heather Hill 25:34  
And Pickles and onion rings.

M Matt Mio 25:38  
Nice.

D Dave Chow 25:40  
Okay, Heather - What are you chasing it with drink wise?

H Heather Hill 25:44  
Raspberry float.

D Dave Chow 25:46  
Okay. Wow,

H Heather Hill 25:47  
Not raspberry. Root beer float.

D Dave Chow 25:49  
Okay, you've thought it through.

H Heather Hill 25:50  
Yeah,

M Mara Livezey 25:51  
I like a good Cuban.

- M** Matt Mio 25:53  
Oh, yeah. I was about to go there.
- M** Matt Mio 25:55  
But what about your sandwich? Oh! (Laughter)
- M** Matt Mio 25:57  
Oh a good Cuban's hard to come by, hard to come by
- J** James Tubbs 26:03  
well I was gonna say a turkey club, but a Cuban is really good.
- D** Dave Chow 26:07  
Yeah it is.
- M** Matt Mio 26:09  
Dan, Erin, Dave.
- D** Dan Maggio 26:11  
So certainly a Reuben a good Reuben. But I like a good Italian with like a salami, ham and capicola provolone. on a fresh Italian bun,
- H** Heather Hill 26:21  
with dressing.
- D** Dan Maggio 26:22  
That's why I like watching The Sopranos, because he would always open the refrigerator. Just make a sandwich. Exactly like the one I described.
- D** Dave Chow 26:28

Man. That sounds good.

**D** Dave Chow 26:29  
But you need good meats and good ingredients. So Cantraro's sells some pretty good sandwiches.

**E** Erin McDonald 26:35  
I'll have to go with my first gut response, which is a grilled cheese sandwich. That's like a staple comfort food for me.

**J** James Tubbs 26:44  
Especially, Yeah,

**M** Matt Mio 26:45  
what's your cheese though, Erin?

**E** Erin McDonald 26:47  
Oh, so I like to mix cheeses. So like I'll put like a piece of like sharp cheddar and a piece of Colby jack, or sometimes I'll put a piece of like provolone and then put you know pepper jack in with it or I kind of like to mix - I'm a cheese mixer.

**M** Matt Mio 27:05  
I love it. I love it.

**D** Dan Maggio 27:07  
Gruyere works well too. Speaking of Greer, that works well in, uh -

**M** Matt Mio 27:13  
It works well with everything. Dave - It comes down to you.



- M** Matt Mio 27:17  
I think - I think I might be lean toward like a Dinty Moore. I don't know why that sounds good right about now. It's like from the from The Breadbasket Deli over on Greenfield.
- D** Dan Maggio 27:26  
Because you're hungry. Everything sounds good.
- D** Dave Chow 27:28  
I know. It's like, doggone it, it's right before dinner too. curse you guys. You know, I don't know. I think Dan's Reuben is. I think that's that's, that's gonna hit the spot. I think I might have to make a mad dash over there now.
- M** Matt Mio 27:40  
It reminds me Dave of the old days of zoop. I want to say maybe still a couple of round but they had some pretty darn good local soups and Sam. Yeah, they did.
- J** James Tubbs 27:50  
There's still one in Southfield.
- M** Matt Mio 27:52  
Okay.
- D** Dave Chow 27:52  
That's right. Yeah,
- M** Matt Mio 27:54  
Well, I'm afraid that all of this has us reaching for our phones. We're tapping on the Grub Hub and the Uber app here hardcore. So the time has come to say goodbye, Dave.
- D** Dave Chow 28:05  
See ya,



Matt Mio 28:06

Mara.



Mara Livezey 28:07

I'm hungry.



Matt Mio 28:08

Dan.



Dan Maggio 28:09

I'm hungry too.



Matt Mio 28:10

Heather



Heather Hill 28:11

very hungry,



Matt Mio 28:12

Jim.



James Tubbs 28:13

Growling.



Matt Mio 28:14

And Erin.



Erin McDonald 28:16

I'm sure glad it's not Lent, cause I can eat whatever I darn well.



Matt Mio 28:23

And now these words,



Announcer 28:24

you can email Ask the Professor at ATP at UDMercy.edu or visit the Ask the Professor Facebook page



Matt Mio 28:33

Ask The Professor is produced and directed by Michael Jayson and Brian Maisonville and our executive producer is Professor Jason Roche. Till next week. I'm your host, Matt Mio.